



Improving food & health

YoFlex® Mild 1.0

Product Specification

Form: Freeze-dried DVS
Item no: 703027
Culture
Composition: Lactobacillus delbrueckii subsp. bulgaricus
Streptococcus thermophilus

Performance	Specification
pH 4h, 43 °C, 500U/2500L Inoculation	4.7 - 5.0
tpH 4.50, 43 °C, 500U/2500L Inoculation	<=530
tpH 4.75, 43 °C, 500U/2500L Inoculation	240 - 310

Contaminants are tested and controlled in a relevant combination of samples from the environment, process or products. The set-up is based on HACCP principles as stated in the ISO 27205 I IDF 149:2010 to guarantee that the product fulfills the following specifications

Purity	Specification
Non lactic acid bacteria cfu/g	<500
Yeasts and moulds cfu/g	<10
Enterobacteriaceae cfu/g	<10
Coagulase-positive staphylococci cfu/g	<10
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g

Storage and shelf life: See labels and product packaging